

# CRISP GOLDEN ALE

*Quaffable summer ale* | ABV 4.5% | IBU 20 | OG 1043 SG

This classic Golden Ale is all about showcasing hops without any caramel sweetness. The Cara Gold achieves the golden colour without any caramel sweetness but also lends the beer some body and a rounded mouthfeel despite the dry finish. Perfect on cask, for a quaffable summer ale.

## BASICS


<b>BATCH SIZE (LITRES):</b>	1630
<b>BATCH SIZE (UK BARRELS):</b>	10
<b>ORIGINAL GRAVITY:</b>	1043 SG
<b>FINAL GRAVITY:</b>	1008 SG
<b>IBUs:</b>	20
<b>COLOUR (EBC/SRM):</b>	10.5 / 5
<b>BREWHOUSE EFFICIENCY:</b>	80%

## INGREDIENTS

 MALTS	(kg)	%
BEST ALE	261	90
CARA GOLD	35	10
<b>TOTAL</b>	<b>296</b>	

## YEAST

### WINDSOR ALE

 HOPS	(g)	Contribution%	Alpha Acid%	Addition
FIRST GOLD	652	30	7.5	Start of boil
MINSTREL	815	30	6	Middle
MINSTREL	543	20	6	Flame out
EAST KENT GOLDINGS	502	20	6.5	Flame out

## METHODS / TIMINGS

### TEMPERATURES

<b>MASH TEMP:</b>	66°C / 151°F
<b>COLLECTION TEMP:</b>	18°C / 64°F
<b>FERMENTATION TEMP:</b>	21°C / 70°F

 <b>MASH LIQUOR VOL (LITRES):</b>	741
 <b>LIQUOR / MASH RATIO:</b>	2.5 : 1

### TIMINGS

**MASH:** 60 mins **BOIL:** 60 mins



### Carl's Top Tip

"The 3°C free rise in fermentation temperature encourages yeast growth in the first 24 to 36 hours in FV."